

Abstract

The invention relates to a baked rye product comprising at least 50 percent by weight of ground rye product, the percentage being in relation to 5 the ground wheat products. Said baked rye product is obtained by adding exogenous yeasts to the dough and/or letting the dough mature for at least 12 hours at 20 °C (ambient conditions) prior to baking in order to activate the native flour enzymes. No sourdough and no dough acidifiers are added, the rye dough having a pH value of more than 4.7. Fat is added to said dough at 10 a quantity of at least .5 percent relative to the ground wheat product.